

Environmental Health Services Division

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Public Health
Seattle & King County



Menu Labeling Stakeholder Meeting Notes

October 11, 2007

11:00 – 1:30

University Village QFC Training Room

Attending:

Industry

Becki Holmes, Starbucks
Chris Bryant, Restaurants Unlimited
Earl Tower, NW Grocer
Elvira Vojnikovic, Town & Country Markets
Gerry Betz, Olson Bakeries
Holly Chisa, NW Grocers Association
Jan Gee, WA Food Industry
Jane Dale, QFC
Jennifer Perkins, Restaurants Unlimited
Kane, Thai Food Group and Thai Restaurant Assoc
Ken Hearing, Scott's Soft Freeze
Lane Hoss, Anthony's
Michael Latham, Town & Country Markets
Shane Erickson, Safeway
Wes Benson, Taco Time

Public Health

Dennis Worsham
Donna Oberg
Gary Kickbusch
Jennifer Johnson
Leonard Winchester
Mark Rowe
Morgan Barry

DOH

Dave Gifford

Menu Labeling:

All but one of the industry representatives from the TF ad hoc committee participated on the Menu Labeling ad hoc committee. Two additional representatives from industry joined this committee.

Dennis quickly reviewed the role of policies and procedures to Board of Health regulation, and that the purpose of the ad hoc committees is to review, comment and make suggestions that help both industry and EH successfully implement the procedures.

A draft of definitions was given to each participant. An active and educational dialogue ensued.

Questions and Concerns:

- How is “chain store” defined? Although PH is defining it as having 50% or more of the same menu, the Anthony’s group did research, & found that 85% or more of the same menu items defines a chain, allowing 15% for regional variability.
- How is “doing business under same name” defined?
- Do menus need to reflect everything on the plate (e.g. Grand slam special) or just the main dish (e.g. omlette). Many restaurants have a choice of “sides.” How will that need to be handled?
- Does self serve need a ML?
- Can you have a menu on one side w/ ML and the other side w/o?
- Menu offerings may change daily. For example, Chef’s at Anthony’s have hundreds of recipes to choose from – therefore, the menu items might be different at different establishments – chef’s choice. Recipes are standard but menu items available may be different each night and in each restaurant.
- Does a menu item have to be on the menu for 60 consecutive days before requiring that it has a nutrition label? This is difficult for a restaurant to track. *A menu item on the menu for 60 days a calendar year must be labeled, even if not 60 days in a row.*
- Is service from a steam table considered self serve?
- What is the size/font requirement for nutrition labeling?
- For some alcoholic beverages, like Irish Crème, Butter Scotch Schnapps, Kaluha and Grand Marine, calories and other nutrition information is not available from the manufacturer. What then?
- How should bakeries mark cakes with different fillings?
- What’s the criteria for alternative format of providing nutrition information.
- What should be used as a measure of “per serving? *Use the FDA definitions.*

Next steps for no artificial trans fats:

- By October 25, ad hoc committee members will receive a draft of the policies and procedures for TF
- Definitions will be included in draft policy
- EH will invite wholesalers and representatives from businesses successful in being TF free to participate in an educational panel for the ad hoc committee

Next steps for ML:

- EH will review the questions and comments and clarify definitions
- EH will write draft policy and procedures to be reviewed at the next meeting

Next meeting:

DATE:	November 8, 2007
Menu Labeling	11:00 to 2:30
Location:	University Village QFC training room

Future dates for ad hoc committee meetings:

November 29

December 13

January 4, 2008

The Menu Labeling meeting will include how to display a menu board, where it's posted, and all the little questions that haven't been answered.